

A Long-Term Survival Guide - The Swedish Torch:

A Swedish Torch is a design for an elevated fire, useful for snowy or swampy conditions.

There are three basic types of Swedish Torches; they can be made from a single log, or they can be made from split logs, or they can be made from bundles of sticks or tree limbs.

A Swedish Torch can be used as a long-lasting campfire, an elevated cooking fire, or a signal fire.



This Swedish Torch, made from a single log, can burn for several hours under good conditions.



This version of the Swedish Torch is made from lengths of tree limb, tied together with vines. Tinder is placed in the spaces between the sections of tree limb, to help get the torch burning.



Here is a Swedish Torch, made from sections of a split log set into the snow.

The snow holds the pieces in place, so they don't need to be lashed together.

Like all Swedish Torches, tinder is placed in the spaces between the wood, to get the fire started.



A single log can also be used as a Swedish Torch, by cutting part-way through it with a chainsaw.
The chainsaw cuts provide enough space for tinder to be added to the torch.



The single-log torch provides a flat, stable cooking surface, and lets you cook off the ground.



Longer logs make taller Swedish Torches, which are good for signal fires, or just as a unique camp lighting alternative. Just make sure that they are firmly set into a hole, or securely braced with rocks, so that they can't fall over accidentally, and set things on fire or burn people.

Burn time will vary, due to factors such as log size, type of wood, moisture content, and wind and weather conditions, but a Swedish Torch can be one way to keep a fire burning at camp (under the right circumstances) while you are busy doing other things, as long as you take precautions to keep the fire from escaping.



The Swedish Torch is a handy alternative to building wooden stick platforms for cooking fires on the ground in snowy or muddy conditions, and is easier than constructing altar fires for elevated cooking.